

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	24	rind same defat\$	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:32
L2	36093	hide or skin same defat\$	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L3	489	(hide or skin) same defat\$	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L4	144722	gelatin	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L5	133	l4 and l3	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33
L6	8	l4 same l3	US-PGPUB; USPAT	ADJ	ON	2006/01/24 14:33

\* \* \* \* \* \* \* \* \* \* \* \* \* \* \* STN Columbus \* \* \* \* \* \* \* \* \* \* \* \* \* \* \*

FILE 'HOME' ENTERED AT 14:44:17 ON 24 JAN 2006

=> file food  
COST IN U.S. DOLLARS  
FULL ESTIMATED COST

SINCE FILE TOTAL  
ENTRY SESSION  
0.21 0.21

=> set plurals on  
SET COMMAND COMPLETED

=> index food patents  
FILE 'ENCOMPPAT2' ACCESS NOT AUTHORIZED  
COST IN U.S. DOLLARS  
FULL ESTIMATED COST

SINCE FILE TOTAL  
ENTRY SESSION  
16.48 16.69

INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPLUS, DISSABS, FEDRIP, FOMAD,  
FOREGE, FROSTI, FSTA, JICST-EPLUS, NTIS, NUTRACEUT, PASCAL, PROMT,  
SCISEARCH, TOXCENTER, CAOLD, CASREACT, CROPU, DGENE, DPCI, ENCOMPPAT,  
EPFULL, FRANCEPAT, FRFULL, GBFULL, IFIPAT, ...'  
ENTERED AT 14:45:25 ON 24 JAN 2006

55 FILES IN THE FILE LIST IN STNINDEX

Enter SET DETAIL ON to see search term postings or to view  
search error messages that display as 0\* with SET DETAIL OFF.

=> s rind(P)defat?  
0\* FILE BIOTECHNO  
2 FILE CABA  
4 FILE CAPLUS  
0\* FILE FEDRIP  
0\* FILE FOMAD  
0\* FILE FOREGE  
6\* FILE FROSTI  
12\* FILE FSTA  
0\* FILE NTIS  
0\* FILE NUTRACEUT  
1\* FILE PASCAL  
1 FILE PROMT  
1 FILE SCISEARCH  
0\* FILE CAOLD  
0\* FILE CASREACT  
1 FILE DPCI  
0\* FILE ENCOMPPAT  
21 FILE EPFULL

26 FILES SEARCHED...

5 FILE GBFULL  
7 FILE IFIPAT  
9 FILE INPADOC  
2 FILE JAPIO  
0\* FILE KOREAPAT  
0\* FILE PATDPASPC

39 FILES SEARCHED...

13 FILE PCTFULL  
0\* FILE RAPRA  
21 FILE USPATFULL  
3 FILE USPAT2  
7 FILE WPIDS  
7 FILE WPINDEX

18 FILES HAVE ONE OR MORE ANSWERS, 55 FILES SEARCHED IN STNINDEX

L1 QUE RIND(P) DEFAT?

=> d rank  
F1 21 EPFULL  
F2 21 USPATFULL  
F3 13 PCTFULL  
F4 12\* FSTA  
F5 9 INPADOC

F6	7	I FIPAT
F7	7	WPIDS
F8	7	WPINDEX
F9	6*	FROSTI
F10	5	GBFULL
F11	4	CAPLUS
F12	3	USPAT2
F13	2	CABA
F14	2	JAPIO
F15	1	PROMT
F16	1	SCISEARCH
F17	1	DPCI
F18	1*	PASCAL

=> file f1-f12  
COST IN U.S. DOLLARS  
SINCE FILE ENTRY TOTAL  
SESSION  
FULL ESTIMATED COST 1.83 18.52

=> s 11  
PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH  
FIELD CODE - 'AND' OPERATOR ASSUMED 'RIND(P) DEFAT?'  
PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH  
FIELD CODE - 'AND' OPERATOR ASSUMED 'RIND(P) DEFAT?'  
L2 108 L1

```
=> dup rem 12
PROCESSING COMPLETED FOR L2
L3          90 DUP REM L2 (18 DUPLICATES REMOVED)
```

=> s 13 and gelatin  
L4 21 L3 AND GELATIN

=> S (steam or hot water or water) and 14  
7 FILES SEARCHED...  
L5 19 (STEAM OR HOT WATER OR WATER) AND L4

=> S (hydroly? or acid or pH) and 15  
7 FILES SEARCHED...  
L6 19 (HYDROLY? OR ACID OR PH) AND L5

=> d bib abs 1-19

L6 ANSWER 1 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 2001:135512 EPFULL UP 20050504  
DUPD 20050504 DUPW 200518

TIEN BEAUTIFYING FOODS AND DRINKS AND PERORAL BEAUTIFYING PREPARATIONS.  
TIFR ALIMENTS ET BOISSONS EMBELLISSANTS ET PREPARATIONS PERORALES  
EMBELLISSANTES.

TIDE SCHOeNHEITSNAHRUNG UND -GETRAeNKE UND PERORALE SCHOeNHEITSZUBEREITUNGEN.  
IN SHINOHARA, Gou c/o The Nisshin Oillio, LTD., Res. Lab. 1, Shinmei-Cho,  
Yokosuka-Shi, Kanagawa 239-0832, JP;  
KUNO, Noriyasu c/o The Nisshin Oillio, Ltd., Res. Lab. 1, Shinmei-Cho,  
Yokosuka-Shi, Kanagawa 239-0832, JP

PA The Nisshin Oillio, Ltd., 23-1, Shinkawa 1-chome, Chuo-ku, Tokyo  
104-8285, JP

PAN 4322543

AG Bawden, Peter Charles, et al, Bawden & Associates, 4 The Gatehouse, 2  
High Street, Harpenden, Hertfordshire AL5 2TH, GB  
ACN 28144

AGN 28144  
LAE Japan

LAF Japanese  
LA English

BA English  
LAP English

EN English  
TL German;

**DT**      **Patent**

PIT EPA1 A

PI EP 1340

WO 2002043736 20020606

DS AT BE CH CY DE DK ES FI FR GB GR

AI EP 2001-998197 A 20011130

WO 2001-JP10514 A 20011130

## ABEN

The present invention relates to a food or beverage comprising at least one member selected from the group consisting of 5-membered ring-containing triterpenes and physiologically acceptable salts or derivatives thereof. The present invention also relates to an orally administered whitening agent comprising, as an effective component, at least one member selected from the group consisting of 5-membered ring-containing triterpenes and physiologically acceptable salts or derivatives thereof.

L6 ANSWER 2 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 2001:84028 EPFULL  
 DUPD 20030903 DUPW 200336  
 TIEN ANTITUMOR AGENTS.  
 TIFR AGENTS ANTITUMORaux.  
 TIDE ANTITUMORWIRKSTOFFE.  
 IN KUNO, Noriyasu, c/o The Nisshin Oillio Limited ., Research Laboratory,  
 1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP;  
 SHINOHARA, Gou, c/o The Nisshin Oillio Limited., Research Laboratory,  
 1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP;  
 INUI, Tosiyuki,c/o The Nisshin Oillio Limited., Re search Laboratory,  
 1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP  
 PA The Nisshin Oillio, Ltd., 23-1, Shinkawa 1-chome, Chuo-ku, Tokyo  
 104-8285, JP  
 PAN 4322543  
 AG Bawden, Peter Charles, et al, Bawden & Associates, 4 The Gatehouse, 2  
 High Street, Harpenden, Hertfordshire AL5 2TH, GB  
 AGN 28144  
 LAF Japanese  
 LA English  
 LAP English  
 TL German; English; French  
 DT Patent  
 PIT EPA1 Application published with search report  
 PI EP 1321145 A1 20030625  
 WO 2002009719 20020207  
 DS AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR  
 EXTENSION STATES: AL LT LV MK RO SI  
 AI EP 2001-984400 A 20010725  
 WO 2001-JP6393 A 20010725  
 PRAI JP 2000-230254 A 20000731  
 JP 2000-366297 A 20001130

## ABEN

The present invention relates to an antitumor agent, which comprises, as an effective component, a compound selected from the group consisting of maslinic \*\*\*acid\*\*\*, erythrodiol, uvaol, betulinic \*\*\*acid\*\*\*, betulin and physiologically acceptable salts thereof or derivatives thereof.

L6 ANSWER 3 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 2001:35492 EPFULL  
 DUPD 20030806 DUPW 200332  
 TIEN EXTERNAL PREPARATION FOR THE SKIN AND BEAUTIFYING AGENTS.  
 TIFR PREPARATION EXTERNE POUR LA PEAU ET AGENTS D'EMBELLISSEMENT.  
 TIDE ZUBEREITUNG ZUR AeUSERLICHEN ANWENDUNG AUF DER HAUT UND  
 SCHOEHEITSWIRKSTOFFE.  
 IN KUNO, Noriyasu; c/o THE NISSHIN OIL MILLS, LTD., Research Laboratory;  
 1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP;  
 SHINOHARA, Gou; c/o THE NISSHIN OIL MILLS, LTD., Research Laboratory;  
 1, Shinmei-cho, Yokosuka-shi, Kanagawa 239-0832, JP  
 PA The Nisshin Oillio, Ltd., 23-1, Shinkawa 1-chome, Chuo-ku, Tokyo  
 104-8285, JP  
 PAN 4322543  
 AG Bawden, Peter Charles, et al, Bawden & Associates, 4 The Gatehouse 2  
 High Street, Harpenden, Hertfordshire AL5 2TH, GB  
 AGN 28148  
 LAF Japanese  
 LA English  
 LAP English  
 TL German; English; French  
 DT Patent  
 PIT EPA1 Application published with search report

PI	EP 1295587	A1 20030326
	WO 2001072265	20011004
DS	AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR	
AI	EP 2001-917726	A 20010330
PRAI	WO 2001-JP2787	A 20010330
	JP 2000-97428	A 20000331
	JP 2000-258995	A 20000829
	JP 2000-403353	A 20001228

ABEN

The present invention relates to an external agent for the skin comprising at least one member selected from the group consisting of maslinic \*\*\*acid\*\*\*, erythrodiol, uvaol, betulinic \*\*\*acid\*\*\*, betulin, physiologically acceptable salts thereof and derivatives thereof.

L6 ANSWER 4 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN	1997:85758 EPFULL DUPD 20040922 DUPW 200439	
TIEN	Process for preparing a protein ***hydrolysate*** from protein-containing animal products.	
TIFR	Procede de preparation d'un ***hydrolysat*** de proteines a partir de produits d'origine animale contenant des proteines.	
TIDE	Verfahren zur Herstellung von Proteinhydrolysaten aus Protein enthaltenden tierischen Produkten.	
IN	Blortz, Doris, Nelkenstrasse 11, 74360 Ilsfeld, DE; Bohrmann, Hans, Dr., Moerikeweg 8, 74388 Talheim, DE; Maier, Dieter, Hindenburgstrasse 74, 74613 Oehringen, DE; Mueller, Rudi, Dr., Kurpfalzstrasse 10, 74889 Sinsheim, DE	
PA	Bestfoods, International Plaza P.O. Box 8000, Englewood Cliffs New Jersey 07632-9976, US; Bestfoods Deutschland GmbH & Co. OHG, (Deutschland GmbH & Co. OHG, Bestfoods), Knorrstrasse 1, 74074 Heilbronn, DE	
PAN	225424; 2659070	
PA.DS	BE CH DK ES FI FR GR IE IT LI LU MC NL PT SE AT GB	
AG	Lederer, Franz, Dr., et al, Lederer & Keller Patentanwaelte Prinzregentenstrasse 16, 80538 Muenchen, DE	
AGN	7431	
LAF	English	
LA	English	
LAP	English	
TL	German; English; French	
DT	Patent	
PIT	EPB1 Granted patent	
PI	EP 823998 B1 20011205	
DS	AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE	
AI	EP 1997-113338 A 19970801	
PRAI	DE 1996-19632455 A 19960812	
REN	PEDERSEN B: "Removing bitterness from protein hydrolysates." FOOD TECHNOLOGY, vol. 48, no. 10, 1994, pages 96-98, 76, XP000476598 Danmark Protein A/S, Nr. Vium, DK-6920 Videbak, Denmark; SEUSS I: "Einfluss der Raeucherung auf naehrwertbestimmende Bestandteile von Fleischerzeugnissen. III. Proteinverdaulichkeit und Aminosaeuregehalt bei Dosenbruehwurst und Rohwurst." FLEISCHWIRTSCHAFT, vol. 66, no. 4, 1986, pages 544, 546, 548-550;575, XP002088907 Inst. fuer Chem. & Physik, Bundesanstalt fuer Fleischforschung, D-8650 Kulmbach, Federal Republic of Germany; DATABASE FSTA INTERNATIONAL FOOD INFORMATION SERVICE (IFIS), FRANFURT/MAIN, DE SCHROPP K: "Geschmacksverstaerker auf Basis pflanzlicher Eiweisshydrolysate." XP002088908 & INDUSTRIELLE OBST- UND GEMUESEVERWERTUNG, vol. 56, no. 9, 1971, pages 241-243,	
REP	WO 9401003 A	
L6	ANSWER 5 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN	
AN	1994:45672 EPFULL DUPD 20040616 DUPW 200425	
TIEN	METHOD FOR PRODUCING ***GELATIN*** .	
TIFR	PROCEDE DE PRODUCTION DE GELATINE.	
TIDE	METHODE ZUR HERSTELLUNG VON GELATINE.	
IN	LILJA, Mats, Loevsangarvaegen 18, S-240 17 Soedra Sandby, SE; LARSSON, Mats, Rudeboksvaegen 411, S-226 55 Lund, SE	
PA	ELLCO FOOD AB, Box 100, S-244 00 Kaevlinge, SE	
PAN	1165910	
AG	Berglund, Gustav Arthur, et al, AWAPATENT AB, Berga Alle 1, 254 52	

Helsingborg, SE  
AGN 22392  
LAF Swedish  
LA English  
LAP English  
TL German; English; French  
DT Patent  
PIT EPB1 Granted patent  
PI EP 689570 B1 19980819  
WO 9421739 19940929  
DS BE DE DK ES FR GB IE IT NL SE  
AI EP 1994-910070 A 19940131  
WO 1994-SE71 A 19940131  
PRAI SE 1993-912 A 19930319  
REP EP 50431 A  
DE 2747798 A  
GB 2207137 A  
US 4176199 A  
US 4389423 A

L6 ANSWER 6 OF 19 EPFULL COPYRIGHT 2006 EPO/FIZ KA on STN

AN 1991:44457 EPFULL  
DUPD 20040922 DUPW 200439  
TIEN LOW CALORIE MEAT PRODUCTS AND A PROCESS FOR PREPARING SAME.  
TIFR PRODUITS CARNES HYPOCALORIQUES ET LEUR PROCEDE DE PREPARATION.  
TIDE KALORIEARME FLEISCHPRODUKTE UND VERFAHREN ZU IHRER HERSTELLUNG.  
IN CHRISTENSEN, Bent, Saebyvej 549, DK-9800 Hjoerring, DK;  
MOGENSEN, Frits, Blishoenevej 16, DK-9800 Hjoerring, DK  
PA DANISH CROWN INCORPORATED A/S, Marsvej 43, DK-8900 Randers, DK  
PAN 1386571  
AG Plougmann & Vingtoft A/S, Sundkrogsgade 9, P.O. Box 831, 2100  
Copenhagen O, DK  
AGN 101171  
LAF English  
LA English  
LAP English  
TL German; English; French  
DT Patent  
PIT EPB1 Granted patent  
PI EP 505412 B1 19940817  
WO 9108680 19910627  
DS AT BE CH DE DK ES FR GB GR IT LI LU NL SE  
AI EP 1991-900743 A 19901130  
WO 1990-DK312 A 19901130  
PRAI DK 1989-6250 A 19891211  
DK 1990-1036 A 19900426  
DK 1990-1852 A 19900802  
DK 1990-2453 A 19901010  
REN Patent abstracts of Japan, vol. 10, n.degree. 166, C353;  
Dialog information service, file 351, WPI 1981, accession n.degree.  
90-254347/34 (Unilever PLC) "Low calorie food prods - Contg.  
non-digestible polyol fatty acid polyester(s) and non-fermentable  
dietary fibres as anti-anal leakage agent"  
REP EP 342972 A

L6 ANSWER 7 OF 19 USPATFULL on STN

AN 2005:248563 USPATFULL  
TI Method for producing \*\*\*gelatin\*\*\*  
IN Sjorup, Per, Randers, DENMARK  
PI US 2005215763 A1 20050929  
AI US 2003-512097 A1 20030415 (10)  
WO 2003-DK255 20030415  
20050517 PCT 371 date

PRAI DK 2003-200200599 20020422  
DT Utility  
FS APPLICATION  
LREP STITES & HARBISON PLLC, 1199 NORTH FAIRFAX STREET, SUITE 900,  
ALEXANDRIA, VA, 22314, US  
CLMN Number of Claims: 5  
ECL Exemplary Claim: 1  
DRWN No Drawings  
LN.CNT 84

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB \*\*\*Gelatin\*\*\* is produced by \*\*\*defatting\*\*\* and chopping

\*\*\*rind\*\*\* , \*\*\*hydrolysing\*\*\* with \*\*\*acid\*\*\* , neutralising, and extracting with \*\*\*water\*\*\* . By \*\*\*defatting\*\*\* the \*\*\*rind\*\*\* before \*\*\*hydrolysing\*\*\* , the yield of high Bloom \*\*\*gelatin\*\*\* is typically 50% higher than previously. Furthermore, the \*\*\*gelatin\*\*\* thus produced has a higher Bloom strength.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 8 OF 19 USPATFULL on STN  
AN 2004:113714 USPATFULL  
TI Foods and beverages for whitening and orally administered whitening agents  
IN Shinohara, Gou, Yokosuka-Shi, JAPAN  
Kuno, Noriyasu, Yokosuka-Shi, JAPAN  
PA The Nisshin Oillio, Ltd. (non-U.S. corporation)  
PI US 2004086553 A1 20040506  
AI US 2003-445943 A1 20030528 (10)  
RLI Continuation of Ser. No. WO 2001-JP10514, filed on 30 Nov 2001, UNKNOWN  
PRAI JP 2000-366139 20001130  
DT Utility  
FS APPLICATION  
LREP BURNS, DOANE, SWECKER & MATHIS, L.L.P., P.O. Box 1404, Alexandria, VA, 22313-1404  
CLMN Number of Claims: 19  
ECL Exemplary Claim: 1  
DRWN No Drawings  
LN.CNT 2968  
CAS INDEXING IS AVAILABLE FOR THIS PATENT.  
AB The present invention relates to a food or beverage comprising at least one member selected from the group consisting of 5-membered ring-containing triterpenes and physiologically acceptable salts or derivatives thereof. The present invention also relates to an orally administered whitening agent comprising, as an effective component, at least one member selected from the group consisting of 5-membered ring-containing triterpenes and physiologically acceptable salts or derivatives thereof.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 9 OF 19 USPATFULL on STN  
AN 2003:194148 USPATFULL  
TI External agent for the skin and whitening agent  
IN Kuno, Noriyasu, Yokosuka-Shi, JAPAN  
Shinohara, Gou, Yokosuka-Shi, JAPAN  
PI US 2003133958 A1 20030717  
AI US 2002-259323 A1 20020930 (10)  
RLI Continuation of Ser. No. WO 2001-JP2787, filed on 30 Mar 2001, UNKNOWN  
PRAI JP 2000-97428 20000331  
JP 2000-258995 20000829  
JP 2000-403353 20001228  
DT Utility  
FS APPLICATION  
LREP RANDALL J. KNUTH P.C., 3510-A STELLHORN ROAD, FORT WAYNE, IN, 46815-4631  
CLMN Number of Claims: 21  
ECL Exemplary Claim: 1  
DRWN No Drawings  
LN.CNT 2969  
CAS INDEXING IS AVAILABLE FOR THIS PATENT.  
AB The present invention relates to an external agent for the skin comprising at least one member selected from the group consisting of maslinic \*\*\*acid\*\*\* , erythrodiol, uvaol, betulinic \*\*\*acid\*\*\* , betulin, physiologically acceptable salts thereof and derivatives thereof

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 10 OF 19 USPATFULL on STN  
AN 1999:146037 USPATFULL  
TI Process for preparing a protein \*\*\*hydrolysate\*\*\* from protein containing animal products  
IN Blortz, Doris, Ilsfeld, Germany, Federal Republic of  
Bohrmann, Hans, Talheim, Germany, Federal Republic of  
Maier, Dieter, Ohringen, Germany, Federal Republic of  
Muller, Rudi, Sinsheim, Germany, Federal Republic of  
PA CPC International Inc., Englewood Cliffs, NJ, United States (U.S.

corporation)  
PI US 5985337 19991116  
AI US 1997-906728 19970805 (8)  
DT Utility  
FS Granted  
EXNAM Primary Examiner: Wong, Leslie  
LREP Norris, McLaughlin & Marcus  
CLMN Number of Claims: 8  
ECL Exemplary Claim: 1  
DRWN No Drawings  
LN.CNT 500

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention makes available a process for preparing a protein \*\*\*hydrolysate\*\*\* from protein containing animal products, in which process the animal products are \*\*\*hydrolysed\*\*\* using endopeptidases and exopeptidases. The process is characterized in that smoked, protein containing animal products are employed as protein containing animal products. By using smoked, protein containing animal products, a protein \*\*\*hydrolysate\*\*\* can be produced which does not have the bitter flavor which arises during the customary \*\*\*hydrolysis\*\*\* of protein containing animal products. Smoked pork rind is preferably employed for the \*\*\*hydrolysis\*\*\*.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L6 ANSWER 11 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN  
AN 2005016332 PCTFULL ED 20050302 EW 200508  
TIEN COMPOSITIONS AND METHODS FOR TREATING GASTROINTESTINAL CONDITIONS  
TIFR COMPOSITIONS ET METHODES POUR TRAITER DES TROUBLES GASTRO-INTESTINAUX  
IN KELM, Gary, Robert, 8524 Althaus Road, Cincinnati, OH 45247, US [US,  
US];  
CLYMER, Jeffrey, Warren, 4354 Hyacinth Drive, Mason, OH 45040, US [US,  
US]  
PA THE PROCTER & GAMBLE COMPANY, One Procter & Gamble Plaza, Cincinnati, OH  
45202, US [US, US], for all designates States except US;  
KELM, Gary, Robert, 8524 Althaus Road, Cincinnati, OH 45247, US [US,  
US], for US only;  
CLYMER, Jeffrey, Warren, 4354 Hyacinth Drive, Mason, OH 45040, US [US,  
US], for US only  
AG THE PROCTER & GAMBLE COMPANY, c/o David T. Reed, 6110 Center Hill Road,  
Cincinnati, OH 45224, US  
LAF English  
LA English  
DT Patent  
PI WO 2005016332 A1 20050224  
DS W: AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR  
CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR HU ID  
IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG  
MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE  
SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM  
ZW  
W-U: AE AL AM AT AZ BG BR BY BZ CN CO CR CZ DE DK EC EE EG ES  
FI GE HU JP KE KG KP KR KZ LS MD MX MZ NI PH PL PT RU SK  
SL TJ TR TT UA UG UZ YU  
RW (ARIPO): BW GH GM KE LS MW MZ NA SD SL SZ TZ UG ZM ZW  
RW (EAPO): AM AZ BY KG KZ MD RU TJ TM  
RW (EPO): AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC  
NL PL PT RO SE SI SK TR  
RW (OAPI): BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG  
RW-U (OAPI): BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG  
AI WO 2004-US24898 A 20040802  
PRAI US 2003-60/493,400 20030807  
ABEN The disclosure is directed to a method of treating a gastrointestinal condition in a mammal comprising administering a non-glyceral ester of a long chain fatty \*\*\*acid\*\*\* or a bismuth component and a long chain fatty \*\*\*acid\*\*\* component. The long chain fatty \*\*\*acid\*\*\* ester is selected from the group consisting of lauric \*\*\*acid\*\*\*, lauroleic, myristic, myristoleic, pentadecanoic, palmitic, palmitoleic, margaric, stearic, dihydroxystearic, oleic, ricinoleic, elaidic, linoleic, alpha-linoleic, dihomogamma-linoleic, eleostearic, licanic, arachidonic, arachidic, eicosenoic, eicosapentaenoic, behenic, erucic, docosahexaenoic or lignoceric \*\*\*acid\*\*\*, and mixtures thereof, and the gastrointestinal condition is selected from the group consisting of diarrhea, rapid intestinal transit, dumping syndrom, weight loss, distention, steatorrhea, malnutrition, postgastrectomy syndrom, short

bowel syndrom, Chron's disease, gastrointestinal peptide tumors, irritable bowel syndrom, irritable bowel disease, abdominal pain, abdominal cramping, and combinations thereof. Ethyl alcate is the preferred compound.

ABFR

L'invention concerne une methode pour traiter un trouble gastro-intestinal chez un mammifere. Cette methode consiste a administrer un ester non glyceryle d'un acide gras a chaine longue ou un composant de bismuth et un composant d'acide gras a chaine longue. L'ester d'acide gras a chaine longue est selectionne dans le groupe comprenant: acide laurique, acide lauroleique, myristique, myristoleique, pentadecanoique, palmitique, palmitoleique, margarique, stearique, dihydroxystearique, oleique, ricinoleique, elaidique, linoleique, alpha-linoleique, dihomogamma-linoleique, eleostearique, licanique, arachidonique, arachidique, eicosenoique, ecosapentaneoique, behenique, erucique, docosahexaenoique ou lignocericque, et des melanges de ceux-ci. Le trouble gastrique est selectionne dans le groupe comprenant: diarrhee, transit intestinal rapide, syndrome de chasse, perte de poids, distension, steatorrhee, malnutrition, syndrome de post-gastrectomie, syndrome de l'intestin court, maladie de Chrone, tumeurs peptidiques gastro-intestinales, syndrome de l'intestin irritable, maladie de l'intestin irritable, douleurs abdominales, crampes abdominales, et des combinaisons de ceux-ci. Le compose prefere de l'invention est de l'alcate d'ethyle.

L6  
AN  
TIEN  
TIFR  
IN  
PA

ANSWER 12 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN  
2003088758 PCTFULL ED 20031105 EW 200344  
METHOD FOR PRODUCING \*\*\*GELATIN\*\*\*  
PROCEDE DE PRODUCTION DE GELATINE  
SIMONSEN, Per, Sjorup, Mollevangsvej 73 B, DK-8900 Randers, DK [DK, DK]  
DANEXPORT A/S, Kornvej 1, DK-9500 Hobro, DK [DK, DK], for all designates  
States except US;  
SIMONSEN, Per, Sjorup, Mollevangsvej 73 B, DK-8900 Randers, DK [DK, DK],  
for US only

AG BUDDE, SCHOU & OSTENFELD A/S, Vester Sogade 10, DK-1601 Kobenhavn V, DK  
LAF English  
LA English  
DT Patent  
PI WO 2003088758 A1 20031030  
DS W:

AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU  
CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN  
IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN  
MW MX MZ NI NO NZ OM PH PL PT RO RU SC SD SE SG SK SL TJ  
TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

W-U: AT CZ DE DK EE FI SK  
RW (ARIPO): GH GM KE LS MW MZ SD SL SZ TZ UG ZM ZW  
RW (EAPO): AM AZ BY KG KZ MD RU TJ TM  
RW (EPO): AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC  
NL PT RO SE SI SK TR  
RW (OAPI): BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

AI WO 2003-DK255 A 20030415  
PRAI DK 2002-PA 2002 00599 20020422  
ABEN \*\*\*Gelatin\*\*\* is produced by \*\*\*defatting\*\*\* and chopping  
\*\*\*rind\*\*\*, \*\*\*hydrolysing\*\*\* with \*\*\*acid\*\*\*, neutralising,  
and extracting with \*\*\*water\*\*\*. By \*\*\*defatting\*\*\* the  
\*\*\*rind\*\*\* before \*\*\*hydrolysing\*\*\*, the yield of high Bloom  
\*\*\*gelatin\*\*\* is typically 50% higher than previously. Furthermore,  
the \*\*\*gelatin\*\*\* thus produced has a higher Bloom strength.  
Selon l'invention, la gelatine est produite par degraissement et broyage  
de couenne, \*\*\*hydrolyse\*\*\* a l'aide d'acide, neutralisation et  
extraction a l'aide d'eau. Par degraissement de la couenne avant  
\*\*\*hydrolyse\*\*\*, le rendement de gelatine a force de gel (Bloom)  
elevee est generalement 50 % plus eleve qu'auparavant. De plus, la  
gelatine ainsi produite presente une force de gel (Bloom) plus elevee.

ABFR

L6 ANSWER 13 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN  
AN 2001078523 PCTFULL ED 20020826  
TIEN TRADITIONAL SNACKS HAVING BALANCED NUTRITIONAL PROFILES  
TIFR EN-CAS CLASSIQUES PRESENTANT DES QUALITES NUTRITIONNELLES EQUILIBREES  
IN PROSISE, Robert, Lawrence;  
BEHARRY, Christopher, Randall;  
ELSEN, Joseph, James;  
HELMERS, Ralph, Lawrence, Jr.;  
KESTER, Jeffrey, John;  
NIEHOFF, Raymond, Louis;  
SARAMA, Robert, Joseph;

WAIMINSIU, Susana, Rosa;  
WEHMEIER, Thomas, Joseph;  
WONG, Vincent, York-Leung  
THE PROCTER &GAMBLE COMPANY

PA  
DT  
PI  
DS

WO 2001078523

A2 20011025

W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU  
CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS  
JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW  
MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ  
UA UG UZ VN YU ZA ZW GH GM KE LS MW MZ SD SL SZ TZ UG ZW  
AM AZ BY KG KZ MD RU TJ TM AT BE CH CY DE DK ES FI FR GB  
GR IE IT LU MC NL PT SE TR BF BJ CF CG CI CM GA GN GW ML  
MR NE SN TD TG

AI WO 2001-US11987 A 20010411  
PRAI US 2000-60/196,877 20000412  
US 2000-60/196,850 20000412  
US 2000-60/196,878 20000412

ABEN Appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are disclosed. These snacks and mixes offer an alternative to appealing but unhealthy snacks. The nutritious snacks of the present invention are traditional in form, provide a balanced mix of an amino \*\*\*acid\*\*\* source, fat, and carbohydrates and typically have an appeal similar to that of unhealthy snacks of similar form. Thus, the snacks and snack mixes of the present invention resolve the dilemma that consumers are currently faced with - healthy eating or enjoying what you eat. Processes for making and methods of using appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are also disclosed.

ABFR La presente invention concerne des en-cas nutritifs classiques appetissants et des melanges associes a partir desquels les consommateurs peuvent preparer des en-cas nutritifs classiques appetissants. Ces en-cas et ces melanges constituent une solution de recharge aux en-cas appetissants mais mauvais pour la sante. Les en-cas nutritifs selon la presente invention se presentent sous une forme classique, contiennent un melange equilibre d'une source d'acides amines, de matieres grasses et de glucides, leur aspect appetissant etant similaire a celui des en-cas mauvais pour la sante ayant une forme similaire. Par consequent, les en-cas et les melanges pour en-cas selon la presente invention apportent une solution au dilemme auquel les consommateurs sont actuellement confrontes concernant une nourriture saine et le plaisir de manger. Des procedes de preparation et des procedes d'utilisation d'en-cas nutritifs classiques et de melanges a partir desquels les consommateurs peuvent preparer des en-cas nutritifs classiques appetissants sont egalement presentes.

L6 ANSWER 14 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN  
AN 1994021739 PCTFULL ED 20020513

TIEN METHOD FOR PRODUCING \*\*\*GELATIN\*\*\*  
TIFR PROCEDE DE PRODUCTION DE GELATINE

IN LILJA, Mats;

PA LARSSON, Mats

ELLCO FOOD AB;

IN LILJA, Mats;

PA LARSSON, Mats

LA English

DT Patent

PI WO 9421739 A1 19940929

DS W:

AT AU BB BG BR BY CA CH CN CZ DE DK ES FI GB HU JP KP KR  
KZ LK LU LV MG MN MW NL NO NZ PL PT RO RU SD SE SK UA US  
UZ VN AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE BF  
BJ CF CG CI CM GA GN ML MR NE SN TD TG

AI WO 1994-SE71 A 19940131  
PRAI SE 1993-9300912-4 19930319

ABEN In a method for producing \*\*\*gelatin\*\*\* from collagen-containing raw material, the raw material is ground and mixed with \*\*\*water\*\*\* to form a slurry; the slurry is treated with an \*\*\*acid\*\*\* and heated in order to expose the collagen in the raw material; the \*\*\*pH\*\*\* and the temperature of the slurry are adjusted once more; the slurry is separated into a liquid portion and a solid residue; and the \*\*\*gelatin\*\*\* is recovered from the liquid portion.

ABFR L'invention concerne un procede de production de gelatine a partir d'une

matiere premiere  
contenant du collagene, qui consiste a broyer ladite matiere premiere et  
a la melanger avec de l'eau  
de maniere a former une boue qui est ensuite traitee avec un acide et  
chauffee de maniere a exposer  
le collagene present dans la matiere premiere, a ajuster une nouvelle  
fois le \*\*\*pH\*\*\* et la temperature  
de la boue, a separer cette derniere en une partie liquide et une partie  
residuelle solide, et a  
recuperer la gelatine dans la partie liquide.

L6 ANSWER 15 OF 19 PCTFULL COPYRIGHT 2006 Univentio on STN  
AN 1991008680 PCTFULL ED 20020513  
TIEN LOW CALORIE MEAT PRODUCTS AND A PROCESS FOR PREPARING SAME  
TIFR PRODUITS CARNES HYPOCALORIQUES ET LEUR PROCEDE DE PREPARATION  
IN CHRISTENSEN, Bent;  
PA MOGENSEN, Frits  
CHRISTENSEN, Bent;  
MOGENSEN, Frits  
LA English  
DT Patent  
PI WO 9108680 A1 19910627  
DS W: AT AU BB BE BF BG BJ BR CA CF CG CH CM DE DK ES FI FR GA  
GB GR HU IT JP KP KR LK LU MC MG ML MR MW NL NO RO SD SE  
SN SU TD TG US  
AI WO 1990-DK312 A 19901130  
PRAI DK 1989-6250/89 19891211  
DK 1990-1036/90 19900426  
DK 1990-1852/90 19900802  
DK 1990-2453/90 19901010  
ABEN A low calorie meat product comprising a mixture comprising comminuted  
lean meat and a vegetable  
fat replacement ingredient comprising dietary fiber and starch in a  
weight ratio which is in the  
range of 1:32-1:1, the proportion of the dietary fiber being at least 5  
% by weight, and the  
proportion of the starch being at least 50 % by weight, the proportion  
of the vegetable fat  
replacement ingredient being in the range of 5-80 % by weight, calculated  
on the mixture, the product  
when it comprises a coherent forcemeat mixture having a content of fat  
which is less than 10 % by  
weight and when it is a hamburger product a fat content which is less  
than 15 % by weight, and a  
process for preparing the low calorie meat product.  
Produit carne hypocalorique comprenant un melange a base de viande  
maigre broyee et d'un  
ingredient de remplacement de matiere grasse vegetale, comportant des  
fibres et de l'amidon  
alimentaires dans un rapport ponderal se trouvant dans la plage comprise  
entre 1:32 et 1:1, la  
proportion des fibres alimentaires etant d'au moins 5 % en poids, et la  
proportion de l'amidon etant  
en d'au moins 50 % en poids, la proportion de l'ingredient de  
remplacement de matiere grasse  
vegetale se situant dans la plage comprise entre 5 et 80 % en poids,  
calculees sur la base du  
melange. Le produit, lorsqu'il contient un melange de farce coherent,  
presente une teneur en matiere  
grasse inferieur a 10 % en poids; lorsqu'il constitue un hamburger, il  
presente une teneur en  
matiere grasse inferieure a 15 % en poids. L'invention concerne  
egalement un procede de preparation  
du produit carne hypocalorique.

L6 ANSWER 16 OF 19 INPADOC COPYRIGHT 2006 EPO on STN

LEVEL 1  
AN 261083745 INPADOC ED 20050204 EW 200505 UP 20050204 UW 200505  
TI METHOD FOR PRODUCING \*\*\*GELATIN\*\*\* .  
PROCEDE DE PRODUCTION DE GELATINE.  
IN SIMONSEN, PER SJORUP  
INS SIMONSEN PER SJORUP  
INA DK

PA DANEXPORT A/S  
PAS DANEXP A S  
PAA DK  
TL English; French  
LA English  
DT Patent  
PIT CAAA LAID-OPEN APPLICATION  
PI CA 2482962 AA 20031030  
AI CA 2003-2482962 A 20030415  
PRAI DK 2002-599 A 20020422 (EDPR 20031114)  
WO 2003-DK255 W 20030415 (EDPR 20050127)

L6 ANSWER 17 OF 19 FROSTI COPYRIGHT 2006 LFRA on STN  
AN 659637 FROSTI

TI Method for producing \*\*\*gelatin\*\*\* .

IN Simonsen P.S.

PA Danexport A/S

SO European Patent Application

PI EP 1499202 A1

WO 2003088758 20031030

AI 20030415

PRAI Denmark 20020422

DT Patent

LA English

SL English

AB An improved method for the preparation of high quality \*\*\*gelatin\*\*\* with improved strength is disclosed. The method obtains a higher yield by having the \*\*\*rind\*\*\* continuously \*\*\*defatted\*\*\* and chopped before it is \*\*\*hydrolysed\*\*\* . It adds \*\*\*steam\*\*\* and \*\*\*hot\*\*\* \*\*\*water\*\*\* to melt off the fat from the \*\*\*rind\*\*\* , which is usually from swine. The method provides a yield that is typically 50-60% of the \*\*\*gelatin\*\*\* present in the \*\*\*rind\*\*\* . This translates to a 50% increase in yield compared to conventional methods cited. The \*\*\*gelatin\*\*\* also exhibits high Bloom quality with Bloom strength of 335 grams. Some conventional methods usually provide a \*\*\*gelatin\*\*\* with Bloom strength of 280 grams.

L6 ANSWER 18 OF 19 FROSTI COPYRIGHT 2006 LFRA on STN  
AN 625400 FROSTI

TI Method for producing \*\*\*gelatin\*\*\* .

IN Simonsen P.S.

PA Danexport A/S

SO PCT Patent Application

PI WO 2003088758 A1

AI 20030415

PRAI Denmark 20020422

DT Patent

LA English

SL English

AB An improved method for the preparation of high quality \*\*\*gelatin\*\*\* with improved strength is disclosed. The method obtains a higher yield by having the \*\*\*rind\*\*\* continuously \*\*\*defatted\*\*\* and chopped before it is \*\*\*hydrolysed\*\*\* . It adds \*\*\*steam\*\*\* and \*\*\*hot\*\*\* \*\*\*water\*\*\* to melt off the fat from the \*\*\*rind\*\*\* , which is usually from swine. The method provides a yield that is typically 50-60% of the \*\*\*gelatin\*\*\* present in the \*\*\*rind\*\*\* . This translates to a 50% increase in yield compared to conventional methods cited. The \*\*\*gelatin\*\*\* also exhibits high Bloom quality with Bloom strength of 335 grams. Some conventional methods usually provide a \*\*\*gelatin\*\*\* with Bloom strength of 280 grams.

L6 ANSWER 19 OF 19 GBFULL COPYRIGHT 2006 Univentio on STN  
AN 2185672 GBFULL ED 20041103

TI A method of preparing a food flavour base and a medium for use therein

PA KREITZMAN, SUSAN LINDA

DT Patent

PIT GBA Application published

PI GB 2185672 A 19870729

AI GB 1986-1625 A 19860123

PRAI GB 1986-1625 A 19860123

GBA GBFULL ED 20041103

AB A method for preparing a food flavour base comprises cooking one or more carbohydrate-containing food products in a fat-free aqueous medium and permitting the medium to evaporate almost to dryness so as to provide a

concentrated flavour base. In that way the food which preferably may comprise one or more flavour vegetables can be sauted to develop its flavour without the use of fat. Also provided is a fat-free composition which comprises an aqueous base, one or more flavouring materials and optionally a gelling agent, when put up visibly for use as a cooking medium in the sauteing of flavour vegetables. The composition can be prepared by subjecting one or more portions of one or more animal and/or vegetable food products to a series of boiling and simmering steps in \*\*\*water\*\*\* in order to extract flavouring materials therefrom. Then solids are removed as necessary and the remainder cooled to produce a layer of fat and a layer of fat-free medium, after which the layer of fat is removed.

=> log y  
COST IN U.S. DOLLARS  
FULL ESTIMATED COST

SINCE FILE ENTRY	TOTAL SESSION
59.10	77.62

STN INTERNATIONAL LOGOFF AT 14:50:46 ON 24 JAN 2006